

## **Brown Fried Rice** with Pork and Crispy Shallots



20-30min



4 Portions

This crowd-pleasing take on classic fried rice features brown basmati and quinoa in place of white rice, giving it a nuttier flavour and an extra billing of vitamins and minerals. Simply stir-fry with pork mince, green peas, crunchy carrots and water chestnuts, and an irresistible five-spice and honey sauce, then crown with crispy fried shallots.

## What we send

- bird's eye chilli, garlic, carrot
- sesame seeds <sup>11</sup>
- brown basmati rice and quinoa
- water chestnuts
- fish sauce <sup>4</sup>
- lime
- fried shallots <sup>1</sup>
- Chinese five spice <sup>1,6,17</sup>
- free-range pork mince
- green peas

## What you'll require

- egg <sup>3</sup>
- Australian honey
- vegetable oil

## Utensils

Our vegies come fresh from the farm, so please wash them before use.

## Allergens

Gluten (1), Egg (3), Fish (4), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

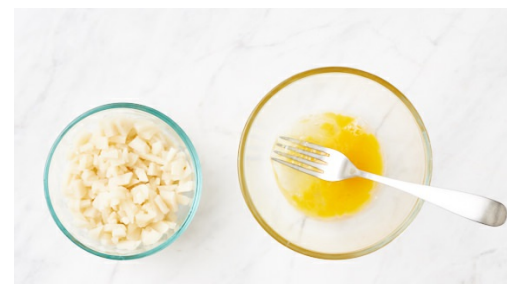
## Nutrition per serving

Energy 640kcal, Fat 21.9g, Carbs 62.3g, Proteins 41.5g



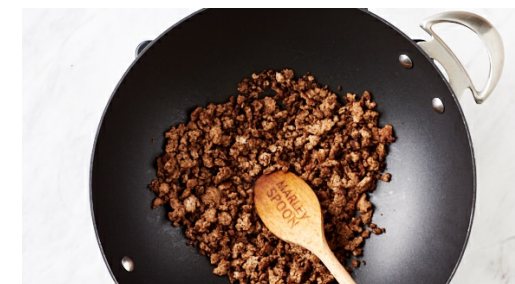
### 1. Prepare vegetables

Peel and finely chop the **carrots**. Finely chop the **garlic** and **chilli**, discarding the seeds if less heat is desired.



### 2. Prepare ingredients

Drain and coarsely chop the **water chestnuts**. Drain and rinse the **peas**. Lightly whisk **2 eggs** in a small bowl.



### 3. Cook pork

Heat **1 tbs vegetable oil** in a wok or large deep frypan over medium-high heat. Stir-fry the **pork** for 3 mins. Add **1 tbs five-spice** and **1 tbs honey** and stir-fry for a further 2 mins or until browned.



### 4. Add vegetables

Add the **carrot, garlic** and **chilli** and stir-fry for 2 mins. Add the **egg** and stir to coat.



### 5. Add rice and quinoa

Add the **rice and quinoa, water chestnuts, peas, sesame seeds** and **fish sauce** and cook, tossing, for 3 mins or until warmed through.



### 6. Get ready to serve

Meanwhile, cut the **lime** into wedges. Divide the **fried rice** among bowls. Scatter with the **fried shallots** and serve with the **lime wedges**.